

10 Tricks

FOR MAKING A BOX CAKE MIX TASTE HOMEMADE



MILK. USE WHOLE MILK INSTEAD OF WATER. IT GIVES IT A DENSER TEXTURE LIKE HOMEMADE.

EGGS. USE 3-4 EGGS INSTEAD OF 2 FOR A RICHER TASTE.



SUGAR & FLOUR. ADD 1/4- 1 CUP SUGAR AND FLOUR TO YOUR CAKE MIX.

COFFEE. FOR CHOCOLATE CAKES, USE STRONG BREWED COFFEE INSTEAD OF WATER TO DEEPEN THE FLAVOR.

SOUR CREAM. ADD IN 1/2 CUP SOUR CREAM TO ADD A MORE DENSE, RICH FLAVOR.



PUDDING. ADD A SMALL INSTANT PUDDING BOX TO THE MIX TO ADD MOISTURE AND FLAVOR.

VANILLA & SALT. ADD IN A TEASPOON OF VANILLA AND 1/4 TEASPOON OF SALT THE MIX.

BUTTER. USE MELTED BUTTER IN THE PLACE OF VEGETABLE OIL FOR RICHER TASTE.



MIX INS — ADD A HANDFUL OF CHOCOLATE CHIPS, FRUIT OR NUTS TO PERSONALIZE YOUR CAKE.

FROSTING. MAKE HOMEMADE FROSTING! THIS IS A MUST FOR CAKES. IT MAKES ALL THE DIFFERENCE IN THE WORLD!